## two courses 28 | three courses 32

FRIED CALAMARI 14 GRILLED CHORIZO ${ }^{\text {GF }} 10$ SALT COD CROQUETAS 10

MARINATED OLIVES ${ }^{\text {VG, } \mathrm{gF}} 5$
for the table
PADRON PEPPERS ${ }^{\mathrm{vg}, \mathrm{gF}}$
PAN CON TOMATE ${ }^{v}$
OXTAIL CROQUETAS
guindilla chilli, aioli
followed by
WOOD FIRE PIRI-PIRI MACKEREL ${ }^{\text {gF }}$ mojo verde
or
SLOW COOKED PORK CHOP
crispy onion, pickled chilli
or
BBQ AUBERGINE ${ }^{v}$
pesto, herb emulsion

# dessert <br> BURNT BASQUE CHEESECAKE GF Manchego <br> or 

CHOCOLATE MOUSSE ${ }^{\vee}$
pistachio
or
HACKNEY GELATO v/vg
selection of ice cream \& sorbet

Available for groups up to 6 people.
If you have any special dietary requirements or allergies, please let us know.
A discretionary $\mathbf{1 2 . 5} \%$ service charge will be applied to your bill.

